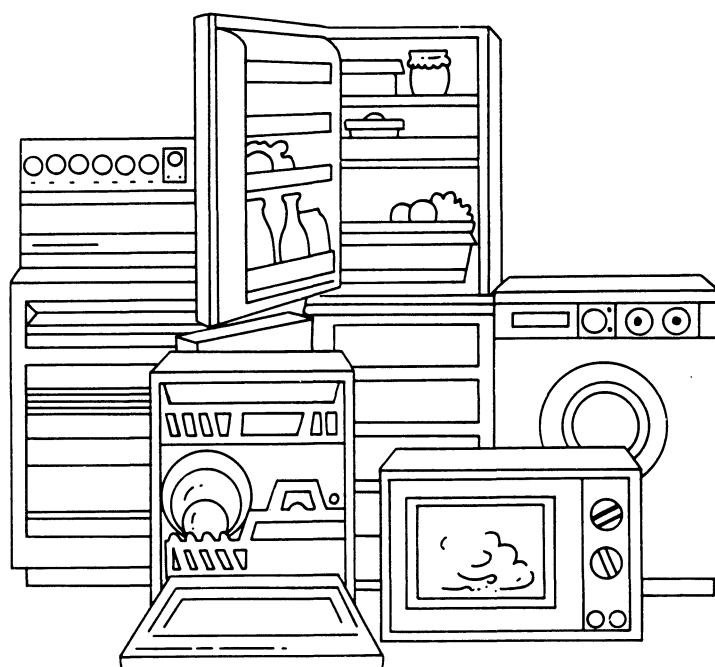


TRICITY BENDIX

Better Products. Better Value.



ELECTRIC COOKER

Model SI 220 W

OPERATING AND INSTALLATION MANUAL

WARNINGS AND GUIDANCE

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

This cooker is heavy and care must be taken when moving it.

Ensure that **all packaging**, both inside and outside the cooker, has been **removed** before the cooker is used.

Do not try to move the cooker by pulling the door handle. Refer to installation instructions.

The cooker must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person.

It is dangerous to alter the specifications in any way.

After installation, please dispose of the packaging with due regard to safety and the environment.

During Operation

Do not use this cooker if it is in contact with water and never operate it with wet hands.

This cooker is designed to be operated by adults and children under supervision.

Young children **must not** be allowed to tamper with the controls or play near or with the cooker.

CAUTION - accessible parts, especially around the grill area, may become hot when the cooker is in use. Children should be **kept away** until it has cooled.

Take **great care** when heating fats and oils as they will ignite if they become too hot.

This cooker has been designed for cooking edible foodstuffs only and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way (see page 6).

Always grill with the oven door closed.

Always remove the grill pan handle when grilling.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle, before and after grilling.

Ensure that you **support** the grill pan when removing it from the oven.

Ensure that the vent at the top of the cooker is not obstructed, to ensure ventilation of the oven cavity.

Never line any part of the cooker with aluminium foil. Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the cooker when opening the oven door, to allow any build-up of steam or heat to release.

Stand clear when opening the drop down oven door.

Do not allow it to fall open - support it using the door handle, until it is fully open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

After Use

Ensure that all control knobs are in the **OFF** position when not in use.

For hygiene and safety reasons, this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched **ON**.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

General

Under no circumstances should repairs be carried out by unqualified persons as this may cause injury or serious malfunction.

This cooker should be serviced by an authorised Tricity Bendix Service engineer and only genuine approved spare parts should be used.

Do not stand on the cooker or on the open oven door.

Do not hang towels or clothes from the cooker or its handle. They are a **safety hazard**.

Only clean this cooker in accordance with the instructions.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the:

**Customer Care Department
Telephone: (01582) 585858**

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WARNING

Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away.

YOUR WARRANTY

Please complete and return the Product Registration form.

In case of a complaint, and for ordering spare parts, you must specify the model number and serial which appear on the rating plate situated on the cavity front panel

INSTALLATION

It is mandatory that all operations required for the installation be carried out by QUALIFIED or competent person - in accordance with existing rules and regulations.

The appliance must be installed in accordance with type "X" specification (EN60.335-2-6). The cooker must not be installed adjacent to cabinets, higher than the cooker hob top. Adjacent cabinets must withstand a temperature of 75 C above ambient during normal use.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

This appliance meets the requirements laid down in EEC Directive No. 87/308 dated 2/6/87 relating to the suppression of radio and TV interferences.

WHEN THE COOKER IS FIRST INSTALLED

We suggest that you run all the elements for a short period, to burn off any residue from their surfaces.

During this period, an unpleasant odour may be emitted, it is therefore, advisable to open a window for ventilation.

TECHNICAL DATA

Model Number: **SI 220**

Dimensions (does not include protrusion of knobs)

Height	900 mm
Width	500 mm
Depth	600 mm
Oven Capacity	45 litres

Hob

Rear left dia.	180 mm (N)	1500 W
Front left dia.	145 mm (N)	1000 W
Rear right dia.	145 mm (N)	1000 W
Front right dia.	180 mm (R)	2000 W
Maximum power absorbed		5.5 kW

Oven Ratings

Top oven element	1,0 kW
Bottom oven element	1,2 kW
Grill element	1,8 kW
Max. power absorbed	2,2 kW
Total Appliance Rating	7,7 kW
Power Supply	230 - 240 V (50 Hz)

INSTALLATION AND ELECTRICAL CONNECTION

Height adjustment and levelling of the appliance can be done by the owner.

However we strongly recommend that all operations for the installation of your cooker be carried out by a **QUALIFIED ELECTRICIAN or competent person** in accordance with existing rules and regulations.

The oven is designed to be connected to 230 - 240 V (50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

Letter **L** Live terminal

Letter **N** Neutral terminal

 Earth terminal.

The cable used to connect the oven to the electrical supply should have a minimum cross section of 6.0 mm². Type H07RN-F.

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the oven.

For a direct connection to the mains supply, it is necessary that you install a double pole switch between the appliance and the mains, with a minimum gap of 3 mm. Between the switch contacts, and of a type suitable for the required load, to comply with existing regulations.

This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

In order to connect the cooker it is necessary to remove the hatch at the back of the oven to reach the terminal block.

IMPORTANT

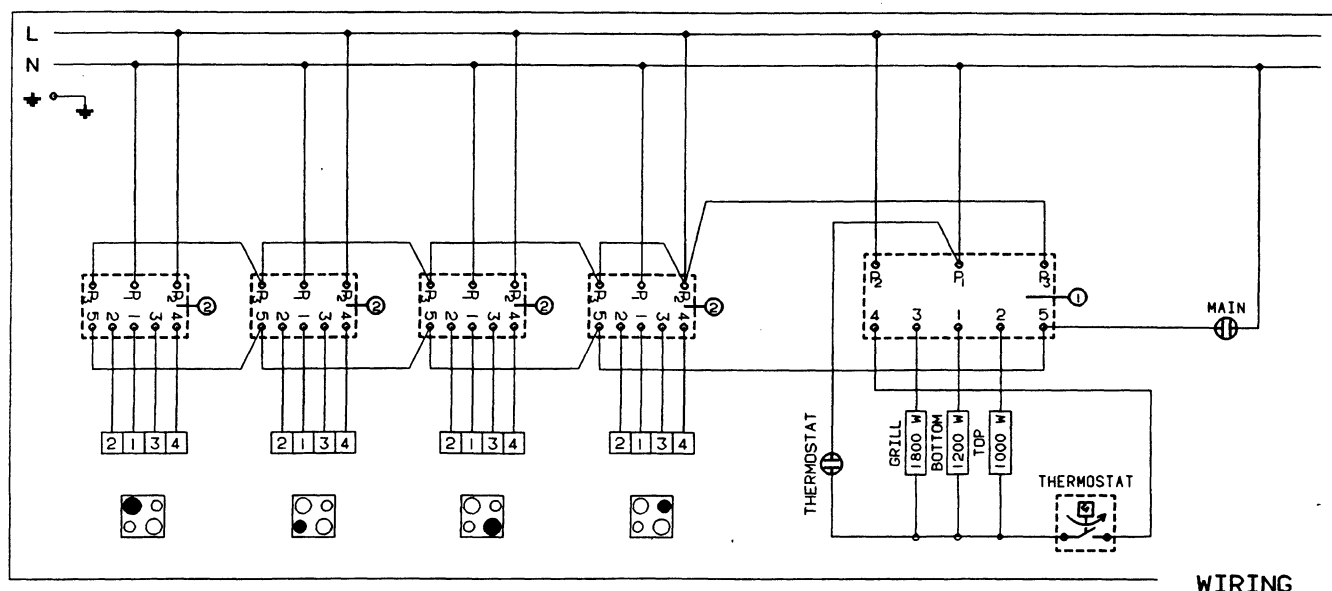
Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

The manufacturer disclaims any responsibility should these safety instructions not be carried out.

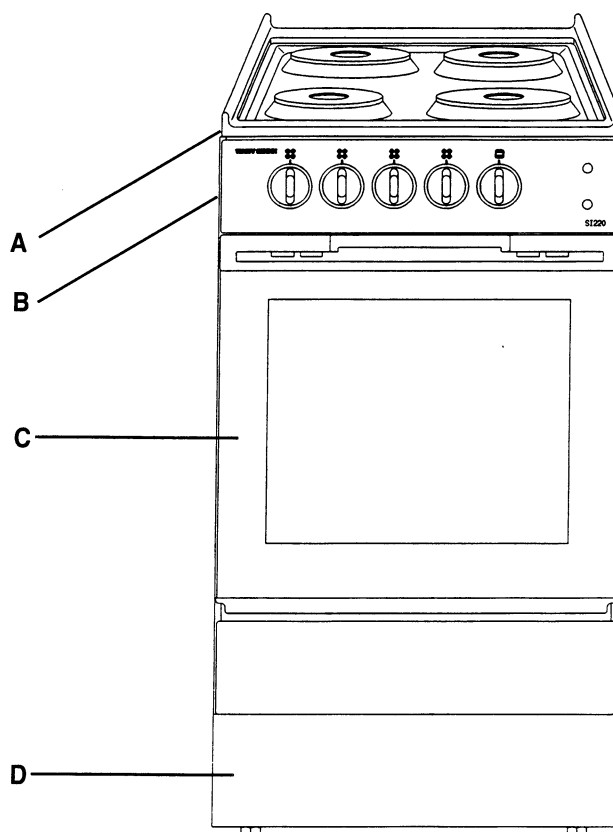
This appliance meets the requirements laid down in E.E.C. Directive No. 87/308 dated 2/6/87 relating to the suppression of radio and TV interference.

We recommend that this type of installation be checked by a fully qualified electrician prior to use.

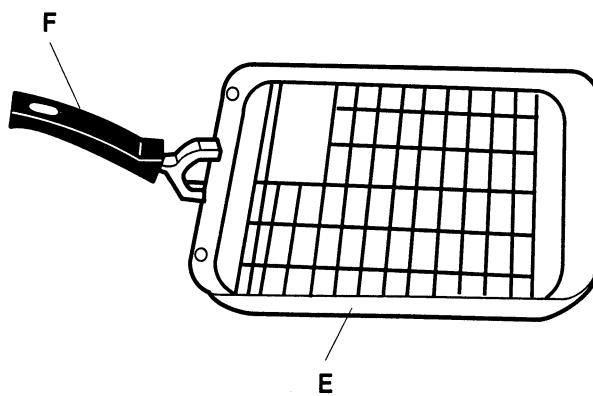


USE AND CARE

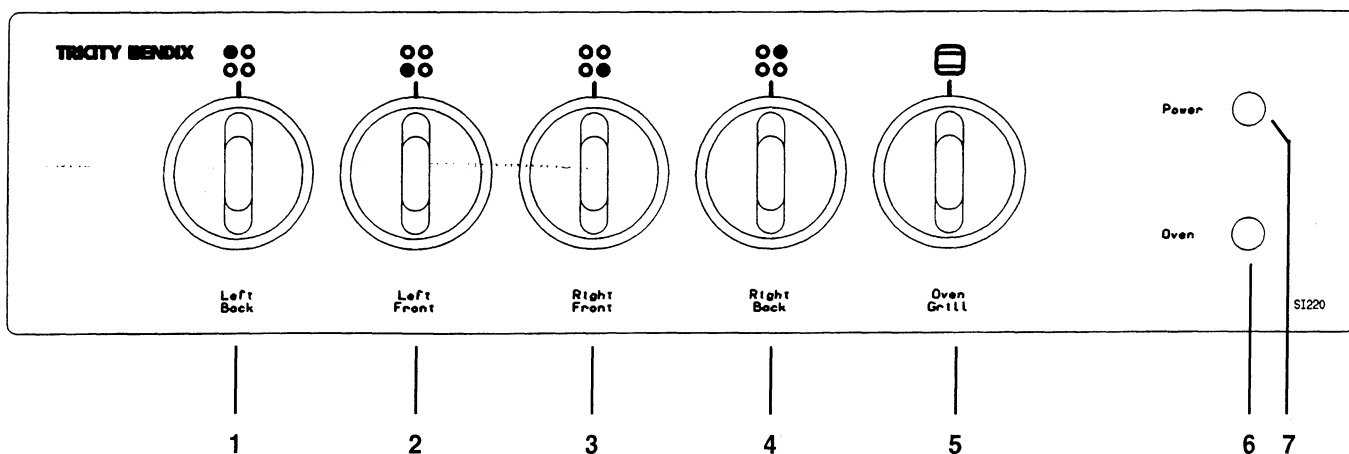
- A. Hob with electric plates
- B. Control panel
- C. Oven door
- D. Front panel



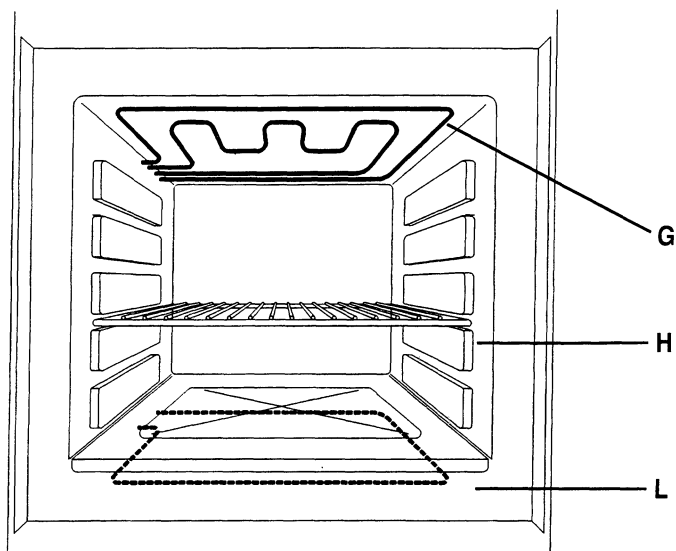
- E. Grill/roasting pan
- F. Removable handle



CONTROL PANEL



1. Rear left heat zone control knob
2. Front left heat zone control knob
3. Front right heat zone control knob
4. Rear right heat zone control knob
5. Oven/grill control knob
6. Oven temperature light
7. Mains on light



- G. Top and grill element
- H. Shelf
- L. Bottom element

USE OF THE HOB

Sealed Hotplates

The control panel incorporates knobs to operate the four heating elements. There are two different types of plates, normal and rapid.

Normal

This is a 7 position control knob: 0 = off and 1-6 indicate the levels of power up to the maximum.

Rapid

This type is indicated by a red circle in the middle of the plate.

This red circle is painted on and so will deteriorate and may come off completely over a period of time.

A rapid plate will heat up much more quickly than a normal plate, and the knob is again a 7 position one (Fig. 1).

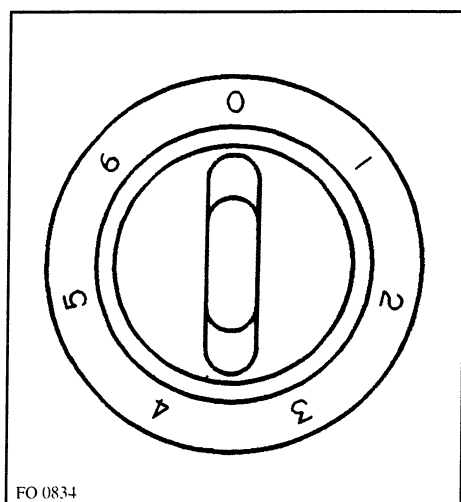


Fig. 1

Saucepans suitable for use on solid plate hobs should have several characteristics:

They should be fairly heavy duty.

They should fit the heat area exactly, or be slightly larger for efficient use, NEVER smaller.

They should have a flat base to ensure good contact with the plate (Fig. 2).

This is particularly important when using pans for high temperature frying or pressure cooking.

Ensure pans are large enough to avoid liquids being spilt onto the plates.

Never leave the plates on without a pan on them or with an empty pan on them.

To protect the sealed hot plates we recommend the use of "4 HOB" by Home Care Products see page 13 "Cleaning the Cooker".

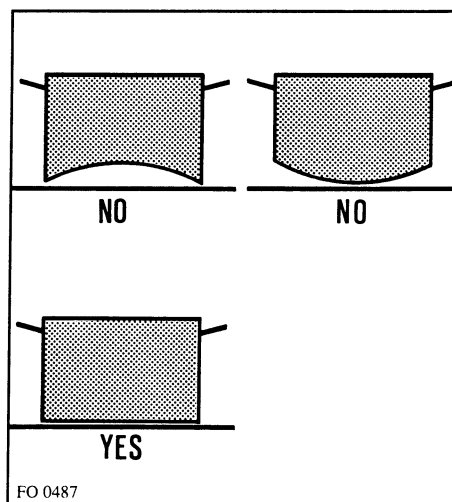


Fig. 2

USE AND CONTROLS

Oven Control Knob Fig. 3

POWER ON (⏻)

(NB This is NOT a cooking setting).

COOK (Top + Bottom elements)

By turning the oven control knob clockwise, you select the cooking temperature. Temperature selection starts at 50°C and is marked in 25°C increments up to maximum, where the temperature at the centre of the oven will reach approximately 250°C on "max" position. The thermostat controlling the temperature is totally variable so it is possible to select temperatures between those marked. The temperature light will come on and remain on until the oven has reached the correct setting, then it will cycle on and off, with the thermostat showing how the temperature is being maintained. During cooking, the oven door should be opened as little as possible to avoid heat loss and excessive electricity consumption.

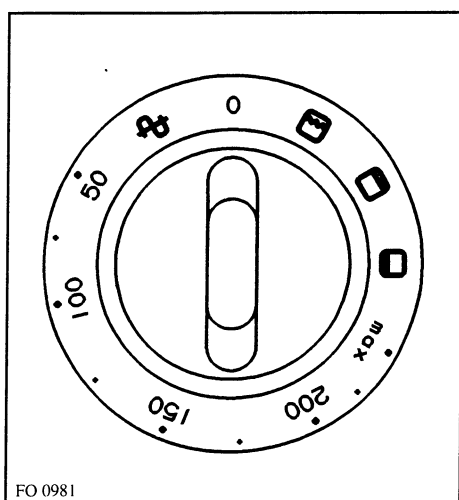


Fig. 3

The other cooking positions cannot be used at the same time as the thermostat.

COOK (with Bottom element)

If you want more heat coming from the bottom, turn the knob placing the pointer on the symbol  (bottom heat). Under these conditions, the temperature will never exceed about 220°C in the bottom heat position and it will not be regulated by the thermostat.

COOK (with Top element)

If you want more heat coming from the top, turn the knob placing the pointer on the symbol  (top heat). Under these conditions, the temperature will never exceed about 180°C in the top heat position and it will not be regulated by the thermostat.

GRILL

To switch on the grill, turn the oven control knob to GRILL.

Foods to be grilled should be placed on the chrome wire trivet in the grill pan. The trivet can be positioned either way up to give the required distance from the element. Place the grill pan on a shelf placed on runner position 3 or 4 (Fig. 4).

IMPORTANT: When grilling, the oven door must be closed

Grilling with the door open could cause areas of the oven and surrounding furniture to become excessively hot as well as reducing the performance, efficiency and economy of the grill.

Caution

The appliance must **NEVER** be left unattended whilst grilling.

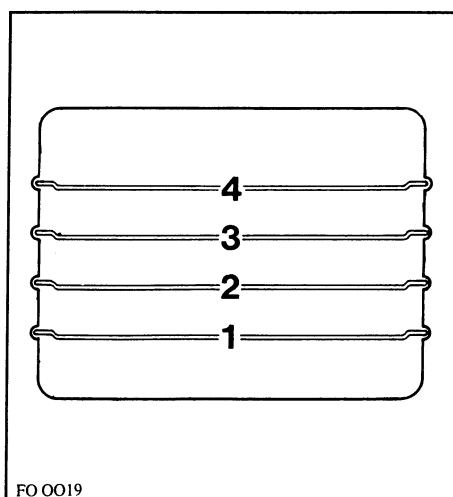


Fig. 4

USING THE OVEN

Traditional cooking

Heat is conveyed both from the top and bottom of the oven; thus, it is advisable to put the food in the central shelf positions. When a higher heat is required either from the top or bottom, put the food in an upper or lower position.

Suggestions for traditional baking

How to bake cakes

Cooking of cakes require a moderate temperature (usually ranging between 150/200°C) and a 10-minute pre-heating of the oven. The door should not be opened during the first 3/4 of the whole baking time.

Beaten up dough should be firm enough to avoid a longer baking time. When cakes and canapees are arranged simultaneously on 3 shelves, a runner should be skipped between the 2 lower shelves (Fig. 5).

How to cook meat and fish

Meat should weigh at least 1 kg to avoid excessive drying. Very soft red meats, to be left rare or only well-done on the outside while keeping their juices, require a short time at a high temperature (200-250°C).

White meat, fowl and fish require a low temperature (150-170°C).

Ingredients for the gravy should be added to the baking pan only in the last half hour, unless cooking time is very short.

The baking point of meat can be checked by pressing a spoon against the meat. If it feels firm it is properly cooked. Roastbeef and sirloin require a short cooking time,

Meat can either be placed on a suitable baking pan or directly on the grid under which the plate is to be inserted to collect the juices.

When baking time is over it is advisable to wait at least 15 minutes before slicing the meat to avoid any spilling of juices.

Dishes can be kept warm in the oven at the lowest temperature, before being served.

Grilling

Heat comes from the top of the oven. It is suitable for either thin meat or toast.

Cooking time

Cooking time may vary according to the nature, texture and volume of the food. It is advisable to check the first cooking and verify their results as similar results can be obtained by repeating the same conditions.

As a guide, two cooking tables are shown on the next page.

Table no. 1 indicates cooking times, temperatures and positions of dishes in the oven for traditional cooking.

Table no. 2 gives the same information for grilling.

Experience will suggest possible variations to the times shown in the tables.

IMPORTANT: The anti-tip oven grid must be positioned as shown in Fig. 5.

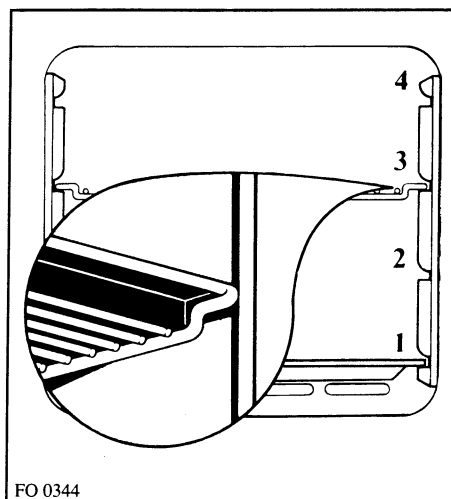


Fig. 5

OVEN COOKING CHART

Food	Thermostat °C	Runner Position	Time
Biscuits, cookies	170 -200	3	25 -20 min.
Bread, yeast doughs	200 -230	2	35 -45 min.
Casseroles	140 -170	2	90 -180 min.
Cakes small	170 -180	2	18 -25 min.
Cakes Madeira	160 -180	2	60 - 90 min.
Cakes rich fruit	130 -140	2	60 -150 min.
Choux pastry, eclairs	200 - 230	2	30 - 35 min.
Fish	200 - 230	2 or 3	20 - 40 min.
Fruit pies, tarts, crumbles	180 - 210	2	50 - 65 min.
Meringues	90 - 100	2	90 - 150 min.
Milk puddings	140 -160	2	90 - 150 min.
Paté, terrine (in bain marie)	160 -180	1	60 - 90 min.
Pizzas	200 - 230	2	25 - 30 min.
Puff pastry, vol au vents	230 - 260	2	15 - 25 min.
Quiches, flans	170 - 200	2	50 - 60 min.
Scones	210 - 220	2	8 - 12 min.
Soufflé	200 - 230	2	35 - 45 min.
Stuffed vegetables	230 - 250	2	35 - 45 min.
Yorkshire pudding	200 - 230	2	40 - 50 min.
Keeping food warm	90 - 100	2	
Meat			
Beef	180 - 200	2	20 - 30 min. each 1/2 kg (1lb)
Lamb	180 - 200	2	25 - 35 min. each 1/2 kg (1lb)
Pork	180 - 200	2	25 - 35 min. each 1/2 kg (1lb)
Chicken	180 - 200	2	15-20 min. each 1/2 kg (1lb)
Turkey and goose	180 - 200	2	25 - 35 min. each 1/2 kg (1lb)
Duck	180 - 200	2	25 - 30 min. each 1/2 kg (1lb)
Pheasant	180 - 200	2	35 - 40 min. each 1/2 kg (1lb)
Rabbit	180 - 200	2	20 min. each 1/2 kg (1lb)
Potatoes with meat	180 - 200	2	according to size

GRILL COOKING

Type of cooking	Quantity kg	Position of shelves from the bottom	Time in minutes
Chicken	1-1,5	3	30 a side
Toast	0,5	4	5 a side
Sausages	0,5	4	10 a side
Chops	0,5	4	8 a side
Fish	0,5	4	8 a side

CLEANING THE COOKER

Cleaning The Sealed Plate Hob

The enamelled parts of the hob should be cleaned with a soft cloth soaked in warm detergent water, for more stubborn marks, a light scouring cream may be used.

Spills onto the actual plate should be removed using warm water and a soft brush, plastic or nylon scourer. To keep the plates looking as new, Hotplate conditioner can be purchased from most hardware stores, e.g. "4 Hob" by HomeCare Products. (Follow the manufactures instructions for use).

Alternatively, wipe the plates with a drop of olive oil on a kitchen towel to avoid rust. It is important to note that the plate will smoke a little and produce a slightly unpleasant odour when next used.

Glass Panel

This should be cleaned with a soft cloth soaked in warm detergent water only when cool. Do not use abrasive scourers or steel wool.

Oven Shelf

To clean the chrome parts of the oven, soak in warm detergent water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is preferable/advisable to wipe the oven over with a soft cloth soaked in warm detergent water after each use. However, from time to time it will be necessary to do more thorough cleaning, using a proprietary oven cleaner.

Removing/Replacing The Oven Door (Fig. 6)

Warning:

It is important that the retaining discs are fully turned and located as the hinges are under high sprung tension.

1. Open the door completely so that it is in the horizontal position.
2. Raise the two bars.
3. Raise the door halfway.
4. At this stage clasp the two hinges on either side of the door together simultaneously. The door can then be removed by pulling out and downwards, maintaining the angle.

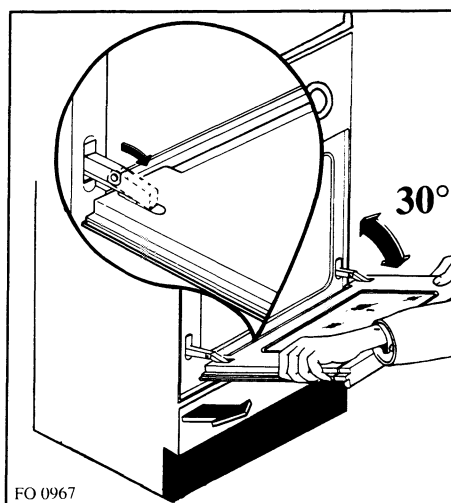


Fig. 6

To Replace the door

1. Clasp the two hinges on either side of the door together simultaneously.
2. Hook the top hinge into the top slot, so that the hook is engaged with the roller.
3. Drop the lower hinge into the lower slot, so that the notch is engaged. Drop the door down so it is in the horizontal position.

Note

It is important when carrying out this operation that both hinges be located simultaneously.

4. Lower the bars.

The door can then be closed.

HELP US TO HELP YOU

SERVICE

In the event of your appliance requiring service Tricity Bendix have an arrangement with Electrolux Group Service. Before calling out an engineer, please ensure you have followed the checklist and purchase date to hand.

Telephone numbers are detailed on the list headed "Tricity Bendix Service Centre".

Please note that all enquiries concerning service should be addressed to your local Service Centre.

When booking a service call we will need to know the model number and date of purchase together with your name, address with postcode (service areas are defined by the postcode), telephone number, and what appears to be wrong.

Keep the receipt with this booklet as proof of purchase.

CUSTOMER RELATIONS DEPARTMENT

For general enquiries concerning your Tricity Bendix appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Relations Department by letter or telephone as follows:

Customer care Department
Tricity Bendix 99, Luton Oakley RD
Beds Lu4 9QQ
Tel.: 01582 - 585858

GUARANTEE CONDITIONS

We, Tricity Bendix, undertake that if within 12 months of the date of the purchase, this TRICITY BENDIX appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
- * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's operating and maintenance instructions.
- * The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- * All service work under this guarantee must be undertaken by an Electrolux Group Service Centre representative or authorised agent.
- * Any appliance or defective part replaced shall become the Company's property.
- * This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30 am and 5.30 pm Mon - Fri**. Visit may be available outside these hours, in which case a **charge** will be made.

EXCLUSIONS

This guarantee does not cover:

- * Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- * Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
- * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
- * Products of Tricity Bendix manufacture which are NOT marketed by Tricity Bendix.
EEC Countries - The standard guarantee is applicable but subject to owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. Proof of purchase may be required. The Tricity Bendix company in the country concerned will be pleased to advise further.

TRICITY BENDIX



Better Products. Better Value.

TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ.

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MODEL NO.
SI 220 W

PART NO.
35665-6901